

Record 17
CORRECTIVE ACTION REPORT

mv Oceana		Inspection Type: USPHS Periodic Inspection		Date of Inspection: 2 nd December 2003	
Item No.	USPH No.	Description	Corrective Action	Responsible HOD	Action Complete
1.	*	Comment: The management and record keeping of the potable water system and pools was excellent. The housekeeping and integrated pest management program were also well managed and documented.	Nil.	N/A	N/A
2.	22/*	Lido – Glass Machine: The mechanical conveyor belt was not operating properly. More than one rack needs to be placed into the machine in order to move items through this unit.	Rack to be adjusted.	Staff Engineer	02/12/03
3.	33/1	Cold Larder: Food debris was noted on the deck under the canned goods cabinet.	To be cleaned.	Executive Chef	02/12/03
4.	20/2	Cold Larder: The milk dispensing tubes were longer than 1 inch in length.	To be shortened and all staff instructed on the correct length of one inch.	Executive Chef	02/12/03
5.	33/1	Pastry: A cracked tile and soft sealant were noted on the deck along the threshold of the walk-in unit.	Tile to be replaced and new sealant applied.	Staff Engineer	25/01/04
6.	26/*	Pastry: The area under the shelf supports was slightly soiled with food residue in the Blodgett ovens.	Slotted fasteners to be cleaned (and then replaced).	Executive Chef	02/12/03
7.	19/*	Pastry Service Area: The dipper well was not provided with an insert to flush food particles down the drain and away from the scoops.	Insert to be manufactured and inserted.	Staff Engineer	07/01/04
8.	30/*	Pastry Service Area: A waste receptacle was not provided at the handwash sink. This area was not is use at the time of the inspection.	To be replaced.	Executive Chef	02/12/03
9.	34/*	Hot Galley: The foot pedal on the water fountain was inoperable.	To be repaired.	Ventilation Officer	13/12/03

10.	20/2	Potwash Deck 6: Two ladles were split at the connection between the cup and the handle.	To be discarded and replacement ladles supplied.	F&B Manager	02/12/03
11.	20/2	Potwash Deck 6: Open seams were noted on the bottom sections of a few of the large pots.	To be discarded and replacement pots supplied.	F&B Manager	02/12/03
12.	26/*	Potwash Deck 6: The seams along the bottom of the large pots were soiled with food and grease residue.	To be cleaned.	F&B Manager	02/12/03
13.	26/*	Soup / Vegetable Area Deck 6: The large centre kettle was slightly soiled along the middle stem.	To be cleaned.	Executive Chef	02/12/03
14.	33/1	Deck 6 Port Coffee Pantry: The deck was soiled under the storage locker.	To be cleaned.	Executive Chef	02/12/03
15.	26/*	Deck 6 Dining Room: Two carafes (s/s pots) were noted in clean storage at the starboard wait station that were soiled with tea residue. These carafes were also wet.	To be cleaned and staff instructed in correct stowage procedures.	F&B Manager	02/12/03
16.	27/*	Deck 6 Dining Room: The bottom left storage compartment of the starboard wait station was soiled in the right corner.	Further cleaning to be carried out.	F&B Manager	02/12/03
17.	21/*	Adriatic Wine Dispensing Station: The area around the soda lines in the technical compartment was soiled and wet.	To be cleaned and dried.	F&B Manager	02/12/03
18.	21/*	Adriatic Wine Dispensing Station: The wrapping around the soda lines was made of an absorbent material.	To be replaced with non-absorbent material.	Staff Engineer	07/01/04
19.	34/*	Deck 5 Galley: The foot pedal for the water fountain was inoperable.	To be repaired.	Ventilation Officer	13/12/03
20.	27/*	Crew Mess Hotel Stores Locker: A few of the shelves were soiled.	To be cleaned.	F&B Manager	02/12/03
21.	26/*	Crew Mess: The area around the ice chute at the ice-maker / dispenser was soiled.	To be cleaned.	F&B Manager	02/12/03

22.	21/*	Provisions Vegetable Preparation: The area around the gasket at the potato peelers was not easy to clean and had an excessive amount of poorly applied sealant.	Non easily cleanable area to be reviewed to ascertain corrective action. Sealant to be replaced.	F&B Manager / Staff Engineer	19/01/04
23.	02/*	Medical: The computerised gastrointestinal illness log did not include all of the required data elements. The log did not include gender, °F (°C), number of episodes of diarrhoea, and the number of episodes of vomiting.	GI Log to be updated to include the required information.	Senior Doctor / Dr. Grant Tarling - PCSC	New Log received onboard from PCSC 16Jan 04 / S.Doc
24.	20/2	Food Service General: Slotted fasteners were noted in the food contact areas of the fryers in the Lido (Plaza) and Horizon Grill. Slotted fasteners were noted in the food contact areas of the convection/combination ovens in the galleys. Slotted fasteners were noted in the food splash zones of the fryers in the galleys including the Lido and Horizon Grill.	All slotted fasteners to be replaced accordingly.	Staff Engineer / Staff Electro – Technical Officer	Progressing. Scope of work too large to complete in a short time. Some guidance required as to extent required. 25/01/04
25.	*	Corrective Action Statement: In developing the corrective action statement for this inspection, critical-item deficiencies (designated with yes in critical column (worth 3 - 5 points), whether debited or not, should include standard operating procedures and monitoring procedures implemented to prevent the recurrence of the critical deficiency. Prepare corrective action statement as a word processing or spreadsheet file which will be sent to usphs / vsp as an email message attachment. Please email corrective action statement to: vsp@cdc.gov Use email message subject line: OCEANA - CAS - [12/02/2003].			